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REGULATIONS GOVERNING
**THE MEAT AND POULTRY
INSPECTION ACT**



STATE OF ILLINOIS
OTTO KERNER, Governor

DEPARTMENT OF AGRICULTURE

R. M. SCHNEIDER, Director

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DIVISION OF MEAT AND POULTRY
INSPECTION

F. C. MAU, D. V. M., Superintendent



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RULES AND REGULATIONS RELATING TO MEAT AND POULTRY INSPECTION

Pursuant to Chapter 56 $\frac{1}{2}$, Section 301, of
"An Act in relation to Meat and Poultry
Inspection", approved July 22, 1959, to be
effective July 1, 1960.

TABLE OF CONTENTS

	Page
Regulation 1. General Requirements	
1.1 Location of Establishment	13
1.2 Construction	13
1.3 Floors	13
1.4 Ceilings and Walls	13
1.5 Lighting	13
1.6 Ventilation	13
1.7 Drainage	14
1.8 Operating Sections, Slaughtering and Processing	15
1.9 Storage Space for Inedible materials, such as skulls, feet, bones, hides, skins, feathers, etc.	17
1.10 Holding or Receiving Pens and Areas where Batteries and Coops are Housed.....	17
1.11 Water Supply	17
1.12 Equipment for Handling Condemned Materials..	17
1.13 Facilities for Holding, Handling Retained Car- casses and Parts, and Other Materials.....	18
1.14 Plumbing, Including Wash Basins, Sterilizers, Locker Rooms, and Toilet Rooms and their Equipment	18
1.15 Cabinets, Lockers and Other Devices for Stor- ing Brands, Marks of Inspection	19
1.16 Coolers	19
Regulation 2. Time of Operation and Assignment of Personnel	
2.1 Hours of Operation	19
2.2 Personnel Assignments	19
2.3 Management must Inform Inspector as to Hours of Work	20
Regulation 3. Ante Mortem Inspection	
3.1 Ante Mortem Inspection	20
3.2 Facilities for Inspection of Animals and Poultry, holding or receiving pens, batteries or coops..	20
3.3 Suspect Pens, Batteries or Coops.....	20
3.4 High Temperature Animals Indicating Fever...	20
3.5 Advanced Pregnancy and Recent Parturition..	20
3.6 Immature Animals	21
3.7 Cripples, Downers	21
3.8 Suspects—Length of time they can be held.....	21
3.9 Animals and/or Poultry found in Dying Condition	21
3.10 Ornithosis	21
3.11 Epithelioma of the Eye.....	22
Regulation 4. Post Mortem	
4.1 General Requirements for Efficient Inspection..	22
4.2 Preparation of Carcasses before Inspection.....	22
4.3 Routine Inspection of Cattle and Calves.....	23
4.4 Routine Inspection of Swine	24
4.5 Routine Inspection of Sheep	24
4.6 Routine Inspection of Poultry	24
ANIMALS	
4.7 Tuberculosis	25
4.8 Hog Cholera	26
4.9 Swine Erysipelas	26
4.10 Skin Disease (Mange, etc.).....	26
4.11 Arthritis and polyarthritis.....	26
4.12 Cattle carcasses affected with anasarca.....	26
4.13 Actinomycosis and actinobacillosis.....	26
4.14 Tapeworm cysts, cattle and hogs.....	26

CATTLE

	Page
4.15 Hogs	27
4.16 Caseous lymphadenitis in sheep	27
4.17 Bruises, Abrasions, Abscess, Pus, etc.....	27
4.18 Anthrax	27

POULTRY

4.19 Special diseases	28
4.20 Tuberculosis	29
4.21 Bruises	29
4.22 Overscald	29
4.23 List of Diseases which would warrant Condemnation of the Carcass	29
4.24 Livers of Cattle, Sheep and Swine.....	29
4.25 Disposition of Carcasses	29
4.26 General Instruction and Guide to Veterinarians in Final Examination of "Illinois Retained Carcasses and Parts"	29
4.27 Carcasses of Animals Slaughtered without Ante Mortem Inspection	30
4.28 Marking of Condemned Carcasses and Parts..	30
4.29 Disposal of Condemned Material.....	30
4.30 Collection of Condemned and Inedible Materials	30

Regulation 5. Preparing and handling of meat, meat food products and poultry

5.1 General Scope	30
5.2 Heads to be used for Food.....	31
5.3 Lungs of Cattle, Calves and Sheep.....	31
5.4 Cattle Paunches, Hog stomachs, and the preparation of them	31
5.5 Mammary Glands and Udders, their preparation for food	31
5.6 Beef Blood saved for Food or Pharmaceutical purposes	31
5.7 Hog Blood	32
5.8 Casings-Handling of same.....	32
5.9 Giblets	32
5.10 Meat or Poultry carcasses and parts held for Reconditioning	32
5.11 Hamburger	33
5.12 Lard	33
5.13 Curing mixtures-Pickling-Formulas, etc.	33
5.14 Cereal and water in sausage.....	33
5.15 Coloring matters	34
5.16 Loaves	34
5.17 Liver Sausage-Liver Paste-Liver Cheese-Liver Pudding-Liver Spread	34
5.18 Pork sausage-breakfast sausage	34
5.19 Sawdust	34
5.20 Storage in coolers	34
5.21 Second Hand Barrels, Tubs and other containers	35
5.22 Operations, Procedures, Rooms, Clothing, Utensils, Etc., to be clean and sanitary.....	35

Regulation 6. Inspection Legend and Labels

6.1 Brands, Marking devices and their care.....	36
6.2 Application of the marks of Inspection.....	36
6.3 Branding Ink	36
6.4 Marking of carcasses and Parts.....	36
6.5 Branding of Products-beef.....	37
6.6 Carcasses, parts, food products and poultry, not to be removed from licensed establishments unless they are properly marked.....	37
6.7 Acceptance of Meat or Meat products and/or poultry into licensed establishment.....	37
6.8 Identification of carcasses dressed by the producer and handled in a processing establishment	37
6.9 Official inspection legend, brands, and label....	37
6.10 Use of rubber brand in lieu of domestic meat label	38
6.11 Procurement of additional brands by a plant... Figures 1, 2, and 3.....	38

AN ACT IN RELATION TO MEAT AND POULTRY INSPECTION AND MAKING AN APPROPRIATION THEREFOR

Be it enacted by the People of the State of Illinois, represented in the General Assembly:

Section 1. This Act shall be known and may be cited as "The Meat and Poultry Inspection Act."

Section 2. Definitions.

(a) "Federal Inspection" means the meat and poultry inspection service conducted by the Meat Inspection Branch and the Poultry Inspection Branch of the United States Department of Agriculture.

(b) "State Inspection" means the meat and poultry inspection service conducted by the Department of Agriculture of the State of Illinois.

(c) "Municipal Inspection" means the meat and poultry inspection department of a city, village or incorporated town whose inspection is performed by persons who have passed a civil service meat and poultry or market inspectors examination or who are approved and licensed by the State of Illinois to practice veterinary science and whose inspection is performed at least equivalent to meat and poultry inspection regulations adopted by the Illinois Department of Agriculture.

(d) "Person" means any individual, partnership, corporation, association, or any other business unit.

(e) "Establishment" means all premises where animals and/or poultry are slaughtered or otherwise prepared for food purposes, meat or poultry canneries, sausage factories, smoking or curing operations, and similar places.

(f) "Animals" means cattle, calves, sheep, swine, and goats.

(g) "Poultry" means domesticated fowl and rabbits; fowl includes chickens, turkeys, ducks, geese and any other domesticated birds used for human food.

(h) "Carcass" means all parts including viscera of slaughtered animals or poultry that are capable of being used for human food.

(i) "Meat and Poultry Products" means the carcasses or parts of carcasses of animals and poultry produced entirely or in substantial part from such animals or poultry, including but not limited to such products cooked, pressed, smoked, dried, pickled, frozen or similarly processed.

(j) "Wholesome" means sound, healthful, clean, and otherwise fit for human food.

(k) "Unwholesome" means:

1. Unsound, diseased, unclean, injurious to health or otherwise unfit for human food.

2. Consisting in whole or in part of any filthy, putrid, or decomposed substance.

3. Processed, prepared, packaged, or held under unsanitary conditions whereby any animal or poultry carcass or parts thereof or any meat or poultry products may have become contaminated, or whereby a meat or

poultry product has been rendered injurious to health.

4. Produced in whole or in part from animals or poultry which show clinical evidence of disease or from animals or poultry which have died otherwise than by slaughter.

5. Produced in whole or in part in such manner that product contains any poisonous or deleterious substance which may render them injurious to health.

6. If any poisonous or deleterious substance is contained, unless such substance is permitted in production or unavoidable under processing practices as may be determined by rules and regulations hereunder prescribed by the Department of Agriculture or other provisions of law limiting or tolerating the quantity of such added substance on or in such product: provided however, that any quantity of such added substance which exceeds the limit so established shall be considered as adulteration and as unwholesome.

7. If any substance has been substituted wholly or in part therefor.

8. If damage or inferior quality has been concealed in any manner.

(l) "Department" means the Department of Agriculture of the State of Illinois.

(m) "Director" means the Director of the Department of Agriculture, of the State of Illinois, or his duly appointed representative.

(n) "Inspector" means any employee of the Department authorized by the Director to inspect animals and poultry, or meat and poultry products.

(o) "Illinois inspected and passed" means that the meat and poultry product so stamped and identified has been inspected and passed under the provisions of this Act and the rules and regulations pertaining thereto and at the time of inspection and identification was found to be sound, clean, wholesome, and free from disease.

(p) "Illinois retained" means that the meat and poultry product so identified is held for further clinical examination by a veterinary inspector to determine its disposal.

(q) "Illinois inspected and condemned" means that the meat and poultry product so identified and marked is unhealthful, diseased, unwholesome or otherwise unfit for human food and shall be disposed of in the manner prescribed by the Department.

(r) "Illinois Suspect" means that the animals or poultry so marked and identified is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part when slaughtered, and may be subject to further examination by an inspector to determine its disposal.

Section 3. Licenses—On and after the effective date of this Act no person shall operate an establishment as defined in Section 2 (e) without first securing a license from the Department, except as hereinafter exempted. The license fee shall be \$25 annually or for any part of a year thereof. The license year shall be from July 1 to June 30. Applications for licenses shall be in writing to the Department on forms prescribed by rules and regulations as may be adopted.

Section 4. Municipal Inspection.

(a) Recognition is hereby extended to the various

municipal inspection departments now in existence or which may hereafter be inaugurated within the State. This Act does not prohibit any city, village, or incorporated town from enactment and enforcement of ordinances establishing a system of continuous meat and poultry products inspection, provided such ordinances establish a system at least equal to State inspection. A copy of each such ordinance including any amendments thereof made subsequently, shall be forwarded by the municipality to the department. If such ordinances provide a system of inspection at least equal to State inspection, the ordinance shall prevail in lieu of the State inspection system. Not less than twice each year the Department shall investigate each system of municipal inspection to determine whether such system is being operated in accordance with the provisions of existing ordinances. If the Department finds after investigation that such municipal inspection system is not being enforced within the provisions of existing ordinances, the Director shall give written notice of such findings to the chief administrative officer of the municipality. If the Department thereafter finds, not less than 30 days after the giving of such written notice, that such municipal inspection system is not being conducted in a manner consistent with existing ordinances, the Director shall give written notice of such finding to the municipality, and thereupon all persons and establishments theretofore operating under the municipal system of inspection shall be subject to the State inspection system.

(b) When a system of municipal inspection is approved by the Director, the municipality may add to its inspection stamp the words "Illinois approved". Such stamp shall be accorded the same recognition as "Illinois inspected and passed". The Director, in supervising approved municipal inspection systems of establishments shall transmit all orders to such establishments through local authorities.

Section 5. Exemptions — Producers and Retailers. Within the meaning of this Act—

(A) A "producer" means any person engaged in producing agricultural products, on whose farm the number of animals or poultry is in keeping with the size of the farm or with the volume or character of the agricultural products produced thereon, but does not mean any person engaged in producing agricultural products who—

1. actively engages in buying or trading animals and/or poultry; or
2. actively engages directly or indirectly in conducting a business which includes the slaughter of animals and/or poultry for human food purposes; or
3. actively engages, directly or indirectly in canning, curing, pickling, freezing, salting meat or poultry, or in preparing meat or poultry products for sale; or
4. slaughters or permits any person to slaughter on his or their farm animals or poultry not owned by the producer for more than 30 days.

The provisions of this Meat and Poultry Inspection Act requiring inspection to be made by the Director of Agriculture shall not apply to animals or poultry slaughtered by any producer on the farm, nor to animals or poultry slaughtered for the owner thereof for the personal or family use of such owner, nor to retail dealers or

retail butchers with respect to meat and poultry products sold directly to consumers in retail stores: Provided that the only processing operation performed by such retail dealers or retail butchers is the cutting up of meat or poultry products which have been inspected under the provisions of this Act. Meat and poultry products derived from animals or poultry slaughtered by any producer on the farm which are canned, cured, pickled, frozen, salted or otherwise prepared at any place other than by the producer on the farm upon which the animals or poultry were slaughtered are not exempt under the producer's exemption herein provided, and all fresh meat and poultry products derived from animals or poultry slaughtered by any producer on the farm shall be clearly marked in a manner prescribed by the Director with the name and address of the producer on whose farm the animals or poultry were slaughtered. If any person sells or offers for sale or transports any meat or poultry products which are diseased, unsound, unhealthful, unwholesome, or otherwise unfit for human food, knowing that such meat or poultry products are intended for human consumption, is guilty of a misdemeanor and shall be punished as provided by Section 19.

(B) The provisions of this Act shall not be applicable where they are in conflict with the slaughtering or dietary rules of any established religious group.

Section 6. Recognition of Federal Inspection—The provisions of this Act shall not apply to establishments, which operate subject to the Federal Meat Inspection Act of March 4, 1907 and amendments thereto or under the Federal Poultry Inspection Act of August 28, 1957 or to meat or poultry products bearing the official inspection marks of these services.

Section 7. Administration—The Director of the Department of Agriculture shall administer this Act. For the purposes of this Act the Director may employ graduates of a veterinary college recognized by the American Veterinary Association and other persons who have qualified and are skilled in the inspection of meat and poultry products and any other additional employees, and he may utilize in the enforcement of this Act any employee, agent or equipment of the Department.

Section 8. Medical Certificate—The operator shall require all employees in any establishment as defined in Section 2 (e) to have a health examination by a physician and a certified health certificate for each employee shall be kept on file by the operator. The Director may at any time require an employee of an establishment to submit to a health examination by a physician. No person suffering from any communicable disease, including any communicable skin disease, and no person with infected wounds, and no person who is a "carrier" of a communicable disease shall be employed in any capacity in an establishment. No person shall work or be employed in or about any establishment during the time in which a communicable disease exists in the home in which such person resides unless such person has obtained a certificate from the state or local health authority to the effect that no danger of public contagion or infection will result from the employment of such person in such establishment. Every person employed by an establishment and engaged in

direct physical contact with meat or poultry products during its preparation, processing or storage, shall be clean in person, wear clean washable outer garments and a suitable cap or other head covering used exclusively in such work. Only persons specifically designated by the operator of an establishment shall be permitted to touch meat or poultry products with their hands, and the persons so designated shall keep their hands scrupulously clean.

Section 9. Ante Mortem Inspection—The Department shall, wherever slaughter operations are conducted at an establishment, cause to be made by inspectors ante mortem inspection where and to the extent it determines necessary of all animals and poultry. The owner or operator of any such establishment shall furnish satisfactory facilities and assistance as may be required by the director to facilitate such ante mortem inspection. Facilities shall also be furnished for holding for further Clinical examination animals or poultry. Such animals of poultry held for reinspection shall be identified as "Illinois Suspect" in a manner determined by the Director. Following such reinspection as conducted by a licensed and approved veterinarian and finding that the animals or poultry show no symptoms of disease or other abnormal conditions the animals or poultry may be released for slaughter. Upon reinspection and finding symptoms of disease or other abnormal conditions which would render animals or poultry unfit for human food, the animals or poultry shall be tagged or permanently identified as "Illinois Inspected and Condemned" and unfit for human food and shall be disposed of in a manner as prescribed by the Director. Any person who slaughters for human food such condemned animals or poultry is guilty of a misdemeanor and shall be punished as provided by Section 19. No owner or person shall be required to hold animals or poultry for a period longer than 72 hours.

Section 10. Post-Mortem Inspection—The Director shall provide post-mortem inspection of all animals or poultry for human food in any establishment in this State except as exempted by Sections 4 and 5 of this Act. Under no circumstances shall the carcass of animals or poultry which have died otherwise than by slaughter be brought into any room in which meat or poultry products are processed, handled, or stored. The head, tongue, tail, viscera, and other parts, and blood used in the preparation of meat or poultry products, or medicinal products shall be retained in such a manner as to preserve their identity until after the post-mortem examination has been completed. Carcasses and parts thereof found to be sound, healthful, and wholesome after inspection and otherwise fit for human food shall be passed and may be marked in the following manner: "Illinois Inspected and Passed" or with the inspection legend of an approved municipal inspection department to which has been added the words "Illinois Approved." These marks may also include any number given the establishment by the Department. Each carcass or part thereof which is found on post-mortem inspection to be unsound, unhealthful, unwholesome, or otherwise unfit for human food shall be marked conspicuously by the inspector at the time of inspection with the words, "Illinois Inspected and Condemned" or with, the condemned brand of an

approved municipal inspection department and such carcasses or parts thereof, under the supervision of the inspector shall be rendered unfit for human consumption in a manner approved by the Director. All unborn or stillborn animals shall be condemned and no hide, skin or any other part thereof shall be removed within a room where edible meat or poultry products are handled or prepared.

Section 11. Time of operation—The Director may require operations at licensed establishments to be conducted during reasonable hours. The owner or operator of each licensed establishment shall keep the Director informed in advance of intended hours of operation. When one inspector is assigned to make inspections at two or more establishments where few animals or poultry are slaughtered or where small quantities of meat or poultry products are prepared, the Director may designate the hours of the day and the days of the week during which such establishments may be operated.

Section 12. Preparation and Handling—

(a) All meat or poultry products in channels of trade, whether fresh, frozen, smoked, cured, pickled, or otherwise prepared even though previously inspected and passed, shall be subject to reinspection by inspectors of the Department as often as may be necessary in order to determine whether such meat or poultry products is maintained in a healthful, wholesome condition and fit for human food. If upon reinspection any meat or poultry product is found to have become unsound, unhealthy, or unwholesome or in any way unfit for human food it shall be condemned: Provided, that when meat or poultry products are found to be affected by any unsound or unwholesome condition that can be satisfactorily removed by methods approved by the Director, such meat or poultry product may be so reconditioned under the direction of an inspector. If upon final inspection the meat or poultry product is found to be sound and wholesome, it shall be approved for human food; otherwise it shall be condemned.

Section 13. Inspection Legend—It is unlawful for any person except employees of the United States Department of Agriculture, the Department or an authorized municipal inspection department, to possess, use, or keep an inspection stamp, mark, or brand provided or used for stamping, marking, branding, or otherwise identifying carcasses of meat or poultry products, or to possess, use or keep any stamp, mark or brand having thereon a device, words or insignia the same or similar in character or import to the stamps, marks, or brands provided or used by the United States Department of Agriculture, the State Department of Agriculture or any approved municipal inspection department for stamping, marking, branding or otherwise identifying the carcasses of meat or poultry or meat and poultry products or parts thereof intended for human food.

Section 14. Access to premises—No person shall deny access to any authorized inspectors upon the presentation of proper identification at any reasonable time to establishments and to all parts of such premises for the purposes of making inspections under this Act.

Section 15. Seizure—

(a) The Director is hereby authorized to prohibit the entrance into channels of trade of any meat or poultry products found to be unwholesome, improperly labeled or otherwise not in accordance with the provisions of this Act or the rules and regulations established hereunder. Any meat or poultry product found in channels of trade by an inspector which is not in compliance with the provisions of this Act shall be subject to seizure and confiscation by the Department.

(b) Seized and confiscated meat and poultry products shall be condemned unless it is of such character that it can be made to conform with the provisions of this Act by methods approved by the Director. Condemned meat or poultry products shall be effectively destroyed for human food purposes by the owner of the meat or poultry product under the supervision of an inspector in such manner as the Director may prescribe.

Section 16. Rules and Regulations—The Director shall make such rules and regulations including suspension or revocation of licenses as may be necessary for the effective administration of this Act. Such rules and regulations shall conform as near as possible but need not be limited by rules and regulations established by the United States Department of Agriculture governing meat and poultry inspection.

Section 17. Appeals—Appeals from final administrative decisions of the Department may be taken and judicial review had thereof pursuant to the provisions of the "Administrative Review Act," approved May 8, 1945 and all amendments and modifications thereof and rules and regulations adopted pursuant thereto.

Section 18. Co-operation with other agencies—The Director is hereby authorized to co-operate with all other agencies, Federal, State and municipal in order to carry out the effective administration of this Act.

Section 19. Penalties—

(a) Any person violating any of the provisions of this Act or the rules and regulations established hereunder, upon conviction, shall be deemed guilty of a misdemeanor. For the first offense such person shall be punished by a fine of not less than \$100 nor more than \$500; for the second offense, and for each subsequent offense by a fine of not less than \$200 nor more than \$1000 or imprisonment for a period of not more than one year, or both such fine and imprisonment at the discretion of the court.

(b) The Director is also authorized to refuse issuance of a license, to suspend, or revoke a license for violations by any establishment of the provisions of this Act or the rules and regulations issued hereunder.

Section 20. Saving Clause—If any section, subsection, clause, provision or portion of this Act shall be held to be invalid or unconstitutional by any court of competent jurisdiction or the applicability thereof to any person, substance or product is held invalid, such holding shall not affect any other section, subsection, clause, provision or portion of this Act, or any other person, substance or product covered by the provisions of this Act.

Section 21. **Appropriation**—There is appropriated to the Department of Agriculture the sum of \$750,000, or so much thereof as may be necessary, for the purposes of carrying out the provisions of this Act.

Section 22. **Repeal**—“An Act in relation to the regulation of slaughter houses and custom slaughterers”, approved May 25, 1955, is repealed.

Section 23. **Effective Date**—This Act shall take effect July 1, 1960.

Approved July 22, 1959.
William G. Stratton
Governor

REGULATION I

GENERAL REQUIREMENTS

1.1 LOCATION OF ESTABLISHMENT

When the construction of a new plant is considered it should be located on a site favorable to good drainage.

When the remodeling of an old structure is offered for consideration the following must be reckoned with before accepting the blueprints for approval.

(a) Old structures with exceptionally high ceilings.

(b) Those structures that are built on ground level and are without drainage or sewerage disposal, such as old loft type buildings and garages.

1.2 CONSTRUCTION

May be of concrete, concrete block, brick or wood. If the structure is wood and well cared for, such as painted or stucco surfaced, it is acceptable.

1.3 FLOORS

(a) All floors should be constructed of impervious materials, such as dense concrete or vitrified floor brick laid on a good concrete base.

(b) Those floors where the operations are wet, must be well drained with a slope of $\frac{1}{4}$ inch per foot to the drainage outlets.

1.4 CEILINGS AND WALLS

(a) To promote good sanitation the walls and ceilings in the various work rooms should be constructed of material that can be readily kept clean.

(b) In new construction the use of wood should be restricted because it is absorbent and hard to keep clean. In lieu to using dressed lumber, the use of marine plywood or cement asbestos board which is available in large sheets is preferable, as there are fewer joints that offer a harbor for roaches and other vermin.

(c) When walls are plastered the use of Portland cement plaster is recommended and the surface should be smooth.

(d) Ceilings should be of good height (about 10 feet or more) should be smooth and flat and if dressed lumber is used for ceilings and walls the surface should be painted with a good grade of oil paint or treated with linseed oil.

1.5 LIGHTING

Adequate natural light which shall be augmented with artificial light to meet the required means of the inspectional and plant operations.

1.6 VENTILATION

Adequate means of ventilation must be provided which can be furnished by either of the following methods.

- (a) Ventilating type windows which should be at least three feet above the floor level to avoid being damaged by trucks. The window sills should be sloped at 45 degrees.
- (b) Where artificial means are to be employed the use of a fan or duct system are to be used.
- (c) In locations where the presence of dust and objectionable odors, such as those adjoining livestock pens, runways and the like the windows of a fixed type should be used.
- (d) In refrigerated rooms where a considerable number of operations are continuous, such as cutting rooms, bacon slicing rooms and where natural ventilation is limited, adequate mechanical ventilation should be supplied.
- (e) All doors and windows which lead to the outside or have an outside opening should be well screened.

1.7 DRAINAGE

- (a) Each floor drain, including blood drains should be equipped with a deep sealed trap, the drainage lines should be of metal either cast iron or galvanized iron pipe and at least four inches in diameter or larger and be properly vented with the outside and must meet the standards of the requirements of the local Plumbing Codes.
- (b) Drainage lines from toilet bowls and urinals must not be connected with other drainage lines within the building and must not discharge into a grease catch basin. Such lines should be located so that if leakage develops it will not affect the product.
- (c) Catch basins for the recovery of grease should be suitably located and not placed near edible products departments or areas where edible products are unloaded from or loaded onto vehicles. They must be constructed so as to be completely emptied of their contents for cleaning, and the area around them should be paved.
- (d) When blood is not permitted to drain into the sewerage system, it may be collected into a properly constructed metal blow tank where it is either removed from the premises or blown to the blood drier in such a manner as to create no objectionable odors.
- (e) Discharge lines for paunch contents should be of cast iron or steel and at least eight inches in diameter and discharged into a sump where it is pumped to a tank for dewatering. This tank is so constructed that the solids can be discharged directly into a water tight truck for removal from the plant.
- (f) Sewerage disposal may be into a municipal sewerage system if it is permitted by Local Ordinances or it may be discharged into a stream or other similar body of water provided that the following is adhered to.
 - 1. If this method meets the approval and is acceptable to the Local Health Authorities having jurisdiction over the matter.
 - 2. That the flow of the stream or other body of water is sufficient to carry the sewerage away from the plant at all seasons of the year.

3. When cesspools are used they must be sufficient in size to adequately receive the sewerage from the plant at all times. They must be so constructed that they do not create a nuisance by breeding flies and other insects.

1.8 OPERATING SECTIONS SLAUGHTERING AND PROCESSING

(a) Complete separation must be made between the slaughtering operations and that section of the plant used for the manufacturing of sausage and lard, cutting floor operations, and the curing and smoking of meat.

(b) When the plant is small and only a portion of the day is utilized in the slaughtering of food animals, the slaughtering operations must be completed before any of the slaughter room can be used in the manufacturing of meat food products. In those plants which contemplate requesting "Federal Meat Grading" the following requirements must be adhered to.

CATTLE

(1) A suitable restraining box should be provided so that the animal be placed under restraint to facilitate rendering the animal unconscious.

(2) A dry landing place about five feet wide in front of the restraining box. This area should be drained.

(3) Curbed-in bleeding area about eight feet wide and seven feet long and located in such a manner that the blood will not splash upon the unconscious animals which may be lying in the "Dry Area" or upon the carcasses being skinned on the siding bed. A curbing about six inches high and six inches wide is recommended.

(4) A distance of about five feet from the curbed-in bleeding area to the siding bed.

(5) A distance of at least fourteen feet from the vertical of the drop off to the vertical of the hoist where the carcass is eviscerated. For multiple bed operations this distance should be increased to sixteen feet.

(6) A distance of at least fourteen feet between the vertical of the hoist where the carcasses are eviscerated and the header rail leading to the cooler. This distance can be somewhat shortened where a single rail hang off is used.

(7) A distance of at least three feet from the header rail to the adjacent rail.

(8) The bleeding rail or hoist should be about sixteen feet above the floor.

(9) Provisions for successful washing and flushing of cattle heads with a head inspection rack with removable head holders.

(10) When hides are dropped to a room below, a chute must be at least ten inches in diameter. Chutes used to discharge edible offal to the floor below should be the same size.

(11) A two level viscera inspection truck for eviscerating cattle should be provided except in those places where the evisceration is done on a moving table.

(12) The area where carcasses are washed and shrouded should be curbed and sloped to drain within the area, and slope should be approximately $\frac{1}{2}$ inch to the foot.

(13) The dressing rails in the cooler should be not less than eleven feet in height from the floor level.

CALVES AND SHEEP

(1) Bleeding rail should be at least eleven feet from the floor, and the bleeding area curbed.

(2) Dressing and cooler rails should be of such height that there should be a clearance of at least eight inches from the carcass to the floor.

(3) Facilities for washing hides of calves must be provided and washing must be done before any incision is made (except the sticking wound) when the carcasses are dressed with the hide on. If the calves are Kosher dressed the heads must be removed before carcasses are washed.

(4) All calf heads must be washed and flushed before inspection is made.

(5) Facilities for the inspection of the viscera; a hopped metal stand must be provided which accommodates two removable inspection pans, one of which is used for the thoracic viscera and the other for the abdominal viscera.

The pans should have perforated bottoms and handles or hand holds for convenient removal. A sterilizing receptacle should be provided at a convenient location for sterilization of the pan if necessary.

(6) Suitable facilities for the washing of sheep and calves carcasses after the removal of the pelt and evisceration has been completed.

SWINE

(1) Facilities for bleeding hogs in a hanging position within a separate area which is curbed.

(2) A scalding vat and a gambreling table including the platform should be metal.

(3) A shaving rail of sufficient length to assure carcasses are properly cleaned.

(4) A hopped metal stand for the inspection of viscera, a sterilizing receptacle should be provided at a convenient location for the sterilization of the pan when necessary.

(5) Dressing and cooler rails at least nine feet high or of such height as to provide a clearance of at least eight inches between the lowest point of the carcass or the head if it is left attached, and the floor.

POULTRY

There should be a separation between where the killing, scalding, picking operations are done and where the evisceration and chilling operations are accomplished. There must be hose connections with both hot and cold water available.

1.9 STORAGE SPACE FOR INEDIBLE MATERIALS SUCH AS SKULLS, FEET, BONES, HIDES, SKINS, FEATHERS, ETC.

(a) Hide room floors should be paved with impervious material and well drained. The walls should be smooth. The room cannot be connected with the slaughtering department except for one opening which must be equipped with a tight fitting, self closing door. The hide room must not connect with any room where edible products are processed, handled or stored.

(b) The rooms, compartments or places used to store inedible products or where they are handled in any manner, must be completely separated and apart from edible products departments. The walls must be smooth, floors paved with an impervious material and supported with good drainage. There must be hose connections with hot and cold water for clean-up operations.

The doors must be tight and kept closed at all times to prevent the escape of undesirable odors.

1.10 HOLDING OR RECEIVING PENS AND AREAS WHERE BATTERIES AND COOPS ARE HOUSED

(a) Holding pens must be surfaced with impervious materials equipped with sloped drains. A curb must be installed around the outside of the pens to prevent the wash from escaping.

(b) If the establishment maintains a feedlot, it should be somewhat removed from the plant proper.

(c) Where poultry is processed separate rooms should be provided for the batteries and/or coops.

1.11 WATER SUPPLY

Two classifications: Potable and Non-Potable.

(1) Potable. Must be either from approved municipal supply and conform with the Illinois Public Health Standards and must be tested at least once a year and the certificate of analysis be exhibited in a prominent place in the establishment.

(a) The Potable water supply should be ample and distributed throughout the plant under pressure and in quantities sufficient for all operating needs.

(b) Both hot and cold water must be provided. The hot water is to be from a central heating plant and must be kept at least 180°F at hose outlets.

(2) Non-Potable. This can be procured from either a lake or free flowing stream or reservoir other than a sewerage or drainage ditch. This water can only be used for clean-up, or refrigeration units and for the cooling of canned goods at the retorts, or in the company's sprinkling system.

If these two classes of water are used the lines must be painted in a different color and cannot connect in any way.

1.12 EQUIPMENT FOR HANDLING CONDEMNED MATERIALS

Trucks, containers and other receptacles used for holding and handling diseased carcasses and parts are to be constructed from materials that can be readily cleaned and they must be watertight. This equipment must be plainly marked in letters not less than two inches high:

"ILLINOIS INSPECTED AND CONDEMNED".

1.13 FACILITIES FOR HOLDING, HANDLING RETAINED CARCASSES AND PARTS, AND OTHER MATERIALS

When carcasses, parts of carcasses, or other materials are retained for reinspection, the establishment must furnish suitable receptacles, rooms or compartments. They will be identified with a sign: "ILLINOIS RETAINED."

1.14 PLUMBING INCLUDING WASH BASINS, STERILIZERS, LOCKER ROOMS, AND TOILET ROOMS AND THEIR EQUIPMENT

Ample supplies of hot and cold running water, under adequate pressure must be available at all parts of the plant.

(a) Foot-pedaled wash basins must be placed in or near dressing rooms. These wash basins must be equipped with running hot and cold water, delivered through a combination mixing faucet with outlets at least twelve inches above the brim of the bowl. The drainage outlet must lead directly into the drain of the sewerage system. Soap and towels and a receptacle for dirty paper towels or other trash must be convenient to the wash basin.

(b) One or more wash basins must be located in the slaughtering and sausage manufacturing rooms and at other places throughout the plant as it may be essential to insure cleanliness of the persons handling the meat food products.

(c) One or more sterilization receptacles of rust proof material must be placed at convenient places in the slaughtering departments for the sterilization of all implements which have been contaminated or which have been used on diseased carcasses or part of a carcass.

The sterilizer must be equipped with cold water and steam line or other satisfactory means to maintain the water at a temperature of 180°F during slaughter operations. This sterilizer must be equipped with a drain so that the water can be completely drained out daily.

(d) Well located and properly separated toilet and dressing room facilities are required for employees of each sex.

(e) A metal locker should be provided for each employee and should be of such size that it will support all of his or her work garments. The hanging of work garments on the outside of the lockers should be discouraged. It is recommended that the lockers should be high enough off the floor to insure easy cleaning.

(f) Dressing room must be separated from adjoining toilet rooms by a tight, full height wall or partition. The toilet rooms should not be entered directly from a work room but through an intervening dressing room. Toilet rooms, dressing rooms and toilet room vestibules should have solid self-closing doors completely filling the doorway openings.

(g) Toilet stalls should preferably be at least 5' by 3' and never smaller than 4' by 2' 6". Water closets should be of the flush type and sufficient in number for the employees using them. (At least one unit for 25 men or 20 women.)

If stall type urinals are installed, a step up of concrete or of some impervious material and sloped to drain into the urinal.

A sufficient number of modern type hand washing basins (lavatories) are required.

Floors of toilet and dressing rooms should be paved with impervious material and sloped to the drain. The toilet room should be provided with an exhaust fan and duct to the outside air.

(h) Plant operators should be encouraged to provide adequate lunch room facilities such as tables and chairs so as to preclude employees from eating their lunches in edible processing departments.

1.15 CABINETS, LOCKERS AND OTHER DEVICES FOR STORING BRANDS, MARKS OF INSPECTION

If brands and marks of inspection are stored at a licensed establishment, suitable cabinets and/or lockers, equipped with devices for locking and sealing must be provided by the licensed establishments for storing, brands, inspection legends and other marks of inspection when not in use.

1.16 COOLERS

(a) A chill cooler and separate holding coolers may be provided or both may be combined in one room.

The door between the slaughtering department and the chill cooler must be covered or made of some rust resistant metal.

Rails should be at least two feet from the walls, columns, refrigerating equipment, or other fixed equipment to prevent contact of carcasses with them. The header rails should be about three feet from the wall.

(b) When overhead refrigeration units are provided insulated drip pans must be provided and the pans must be connected to the drainage system. If wall coils are installed a drip gutter of impervious material and connected with the drainage system must be installed beneath the coils.

(c) When edible offal is chilled or stored in the cooler other than a separate offal cooler, they must be separately drained.

Suitable holding racks and tree hooks must be provided with removal hooks and/or racks that can be readily removed for cleaning.

Refrigerated rooms are maintained at a temperature not higher than 50°F.

REGULATION 2

TIME OF OPERATION AND ASSIGNMENT OF PERSONNEL

2.1 HOURS OF OPERATION

The Director may require the operations at licensed establishments to be conducted during reasonable hours.

2.2 PERSONNEL ASSIGNMENTS

The Director may designate hours of the day and the days of the week when establishment may operate.

2.3 MANAGEMENT MUST INFORM INSPECTOR AS TO HOURS OF WORK

At the close of each day's operation the management will notify the inspector when operations for the next day will be resumed. This must conform to operation plan of work approved by the Director.

REGULATION 3

ANTE MORTEM

3.1 ANTE MORTEM INSPECTION

All animals and poultry will be inspected just prior to slaughter and if, in the inspector's opinion, there is evidence of disease or any abnormal condition, the suspect animals or poultry will be held for reinspection by a veterinarian and placed in a suspect pen, battery or coop.

When, upon reinspection by the veterinarian, symptoms of disease or other abnormal condition is found which would render the carcass as unfit for human food, the animals or poultry, whichever the case may be, shall be tagged permanently, identified with a tag: "ILLINOIS INSPECTED AND CONDEMNED."

3.2 FACILITIES FOR INSPECTION OF ANIMALS AND POULTRY, HOLDING OR RECEIVING PENS, BATTERIES OR COOPS

In those establishments where animals are slaughtered, pens and restraining devices will be of such construction so the inspector can make a thorough and efficient inspection.

In those establishments where poultry is slaughtered, the batteries and coops will be spaced so that there will be alleys between them for the inspector to review the birds in them.

3.3 SUSPECT PENS, BATTERIES OR COOPS

Establishments must furnish suitable pens, batteries or coops for holding suspect animals and poultry. They will be identified with a sign: "ILLINOIS SUSPECT", the lettering of which shall be at least two inches high.

3.4 HIGH TEMPERATURE ANIMALS INDICATING FEVER

(a) When, upon examination, animals appear to be exhausted from heat or fever, the following rule will apply:

Hogs with temperature 106°F or greater, and/or cattle, sheep and goats with a temperature 105°F will not be admitted to slaughter. They will be held to one side and identified with a tag: "ILLINOIS INSPECTED AND CONDEMNED."

(b) In case of doubt as to the cause of the high temperature, or when for other reasons and actions appear warranted any animals held for high temperature, allowing a reasonable time to elapse, the animal can be retemperated before final disposition is determined.

3.5 ADVANCED PREGNANCY AND RECENT PARTURITION

When an animal is marked as a suspect because of advanced pregnancy or account of having re-

cently given birth to young, it may be released to return to the farm if no evidence of disease prevails and only after permission has been granted by the Division of Livestock Industry. Under no condition will the animal be admitted for slaughter until ten (10) days have elapsed following parturition.

3.6 IMMATURE ANIMALS

When offered for ante mortem and, in the opinion of the inspector, they are immature, the animals can be released to go to the farm, providing permission is granted by the Division of Livestock Industry. If the proprietor elects to slaughter the animal, it will be admitted to the establishment, however, the clinical findings on ante mortem will assist the veterinarian in the post mortem inspection and examination of the carcass.

3.7 CRIPPLES, DOWNERS

All seriously crippled animals and poultry must be handled as suspects.

3.8 SUSPECTS—LENGTH OF TIME THEY CAN BE HELD

In no case can suspect animals and poultry be held on the premises over seventy-two (72) hours.

3.9 ANIMALS AND/OR POULTRY FOUND IN A DYING CONDITION

When animals or birds are found in a comatose or semi-comatose condition they must be tagged with an "ILLINOIS CONDEMNED" tag in the right ear. If they are to be destroyed it must be done humanely as possible by an employee of the establishment. The carcass of these condemned animals should not be skinned in the slaughtering room.

3.10 ORNITHOSIS

Due to the high transmissibility of this disease every precaution must be taken in the handling of this condition when found. In general the clinical symptoms of birds affected with ornithosis are indistinguishable from those affected with some of the chronic respiratory diseases, Newcastle disease. The sick birds may be listless, show drooping wings, ruffled and dirty feathers (particularly around the vent where collections of greenish fecal material with excess amounts of white urates may often be seen). The sick birds have fits of shivering, show weakness, and lack of balance when standing or in motion.

The suspected birds must be handled separately and all precautions taken. A careful examination should be made by a veterinarian, to determine whether or not the type of air sac involvement, pericarditis, and/or plastic exudate commonly found in ornithosis cases are present, or if any other evidence of disease of a nature, directly transmittable to man is present. If the condition is of a serious nature extreme precaution should be taken. The usual sanitary cleanup is in order. All available information as to the history and origin of the flock should be obtained from the management and this information should be forwarded to the State Officials at point of origin.

3.11 EPITHELIOMA OF THE EYE

Any animal found on ante mortem inspection to be affected with epithelioma of the eye and of the orbital region in which the eye has been destroyed or obscured by neoplastic tissue, and which shows extensive infection, suppuration and necrosis, usually accompanied with foul odor, or an animal affected with epithelioma of the eye or orbital region, regardless of the extent, is accompanied with cachexia, will be handled in accordance with regulation 3.4.

REGULATION 4

POST MORTEM

4.1 GENERAL REQUIREMENTS FOR EFFICIENT INSPECTION

(a) The inspection at establishments where animals and poultry are slaughtered must be conducted by either qualified graduate veterinarians or qualified meat inspectors, subject to immediate supervision of veterinarians.

(b) All final disposition of retained carcasses must be made by a veterinarian.

(c) In those plants where qualified meat inspectors are engaged daily the inspectional operations must be reviewed by a veterinarian, especially in those cases where the plant management wishes to apply for Federal Meat Grading, and under no circumstances shall the inspector condemn a carcass unless so instructed by the veterinarian.

4.2 PREPARATION OF CARCASSES BEFORE INSPECTION

(a) Extreme precaution should be taken by the inspector to require of the management that the immediate holding pens and the runways leading to the slaughtering room are kept clean. These areas should be paved with some type of material so that they can be readily cleaned. If precautions are taken to keep these areas as clean as possible it will protect the cattle, calf, and sheep carcasses from becoming contaminated.

(b) Extreme precaution should be taken in the removal of the cattle and sheep hides, avoiding the unnecessary contamination of the carcasses at the time of dressing.

(c) In those plants where a practice is made of dressing lactating cows, precaution should be taken on the part of the butcher to avoid severing the milk reservoirs or the deliberate severing of the teats causing the contamination of the carcass with milk.

(d) All superficial bruises and other blemishes should be removed before cattle carcasses are washed.

(e) Extreme precaution should be taken when the carcasses are eviscerated. The esophagus should be ligated to avoid contamination of the inner neck line with paunch material. In poultry plants extreme precaution should be taken to prevent fecal contamination.

(f) The cattle heads are to be handled in the following manner:

The head is suspended by the point of the lower jaw. The nostrils are flushed to remove any foreign materials such as ingestion which may have gathered in them. The outer surfaces of the head are flushed, and the head is hung into position so that an efficient inspection can be made of the cervical lymph glands. The tongue is then dropped, the tonsils removed and the organ and oral surfaces are washed, in preparation to the inspection of the cheek muscles.

(g) All calf heads must be flushed and washed prior to inspection. When inspection is completed the tonsils are removed.

(h) If swine heads are being saved as "MARKET HEADS", the tonsils are removed and the nares (Nostrils) are steamed out. All this is accomplished after inspection is completed. Eye lids are removed as are the external ears.

(i) Sheep heads can remain on the carcass if the establishment elects to do so.

Under no circumstances shall the heads be processed or removed from the slaughtering room until complete inspection of the carcass has been made.

4.3 ROUTINE INSPECTION OF CATTLE AND CALVES

CATTLE

(a) **Head Inspection**—After the head has been thoroughly washed the following lymph glands are carefully incised:

1. Mandibular
2. Suprapharyngeal
3. Atlantal
4. Parotid

The tongue is dropped by a house employee. The organ is examined by the inspector to determine any sore, blemishes or deep seated abscesses. Next, the cheek muscles are incised to determine the presence of tapeworm cysts.

(b) **Viscera Inspection.** The respiratory lymph glands are incised namely the right and left Bronchial and the mediastinal. The lungs are palpated. The heart is examined by making a longitudinal incision extending from its base to the apex through the wall of the left ventricle and interventricular septum. The inner and outer surfaces of the heart as well as the cut surfaces are examined to detect any indication of the presence of tapeworm cysts. The liver is then examined by incising the portal lymph gland and slitting the bile duct longitudinally to determine the presence of parasites. The organ is palpated for deep seated abscesses and other blemishes. The remaining abdominal viscera including the paunch, spleen and intestines are examined for abnormalities.

(c) **Rail Inspection.** After the carcass has been split the inner and outer surfaces are inspected for bruises and blemishes. The following lymph glands are palpated:

1. prescapular
2. prefemoral

3. superfiscial inguinal (male)
supramammary (female)
4. internal iliac
5. lumbar
6. renal

CALVES

There are two methods: warm skinned and cold skinned. When calves are warm skinned it will not be required that they be washed before dressing, however in the case where veal calves are skinned after the carcass has become chilled it will be required that the hides be thoroughly washed before dressing operations are started. The only exception to this rule is where "KOSHER" Method is used. The heads in this instance should be skinned before the washing operations are started.

(a) **Head Inspection.** The heads must be presented to the inspector in such manner that he can incise the suprapharyngeal lymph glands.

(b) **Viscera Inspection.** This consists as follows: The lungs, heart, and liver are palpated, abdominal and thoracic cavities are explored and the kidneys are examined by palpation.

4.4 ROUTINE INSPECTION OF SWINE

(a) **Head Inspection.** The mandibular lymph glands are incised and the region of the inner jowl and cut surface of the head are examined for any abnormalities.

(b) **Viscera Inspection.** The lymph chain of mesenteric glands are palpated. The spleen, liver, lungs and heart are also palpated. The only time any incisions are made is when some abnormality is discovered on routine inspection.

(c) **Rail Inspection.** This is accomplished after the carcass has been split. The vertebrae is examined as are the ribs for malformities. The inner and outer surfaces are also examined. Kidneys are exposed for examination.

Where shipper pigs or roasters are dressed the carcass is examined without splitting.

4.5 ROUTINE INSPECTION OF SHEEP

The viscera including the heart, lungs and spleen are palpated. The bile duct is incised to determine the presence of tapeworms. Walls of the abdomen, thorax and diaphragm are also palpated to determine whether or not there are any parasitic nodules present.

4.6 ROUTINE INSPECTION OF POULTRY

An adequate inspection will be made of each carcass. Such inspection consists of viewing the external surfaces (including the head), internal surfaces (including the lungs, kidneys, air sacs, and sexual organs) and visually examining the visceral organs and palpating the liver and spleen. The technique of inspection must conform to the following basic procedure for those who use the right hand.

1. Right Hand Operation

- a. Grasp one leg, run hand down leg to determine bone disease (you develop a sense of touch or feeling).
- b. Open body cavity to view internal surfaces (by sight).
- c. Turn body to view outside of bird (including head) for disease, abnormalities, and dressing imperfections (by sight).

2. Left Hand Operation

- a. Place hand over liver to feel for consistency, texture, and lesions, viewing simultaneously.
- b. Slip fingers around liver lobe and grasp spleen between thumb and finger, crush spleen to determine texture and presence of abnormal growth. In case of fryers and broilers it is not necessary to roll spleen. Simultaneously view other visceral organs, checking spleen.

For those who find it more convenient, the **left hand** can be used for operations under (1) and the **right hand** for operations under (2). Hand motions must be consistent.

Removal of Poultry Feet

Wherever it is possible and for all practical purpose, the feet should be removed before evisceration.

Removal of Poultry Heads Prior to Inspection

Excepting for all classes of ducks and geese, it is necessary for carcasses to be presented for inspection with heads still attached, or that carcasses and heads be presented in such a manner that each head retains its identity with the carcass to which it belongs.

Removal of Breast Blisters on all Classes of Poultry.

The chilling of poultry carcasses prior to the removal of blisters should be discouraged.

Exception to this rule are those carcasses that are retained for final disposition or those carried over from previous day and then eviscerated.

ANIMALS

4.7 TUBERCULOSIS. Entire carcass is condemned if the following is found:

- (1) If animal shows any degree of fever.
- (2) If animal shows signs of cachexia (emaciated or weak).
- (3) If, in addition to primary seat, lesions are found in the digestive and respiratory tracts, or in spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, brain, spinal cord and/or numerous lesions in both lungs.
- (4) When tuberculosis is found in muscle, bone joint and the lymph glands draining them.
- (5) If the lesions are multiple acute and actively progressive.

Any deviation from the foregoing must be handled and disposition made by the veterinarian making the final examination of the carcass.

4.8 HOG CHOLERA. If on ante mortem inspection hogs showed symptoms of hog cholera, but the temperatures were not 106°F or above, and when upon examination lesions of hog cholera appear in the kidney and lymph glands, the carcass will be condemned.

Carcasses showing lesions in viscera, glands, kidney, skin and/or bones, shall be condemned.

4.9 SWINE ERYSIPELAS. Carcasses affected with swine erysipelas which is acute or generalized, or show systemic change, shall be condemned.

4.10 SKIN DISEASE (Mange, etc.)

Carcasses of animals which have been affected with diseases of the skin or irritations from other causes, when the condition is localized and not associated with any systemic change, the following rule will apply: If the animal is well nourished after the affected parts have been removed and condemned, the rest of the carcass can be passed for food without restriction.

4.11 ARTHRITIS AND POLYARTHRITIS

1. Arthritis and polyarthritis carcasses affected with localized lesions showing no acute swelling can be passed for food after the affected parts have been removed and condemned.

2. Carcasses which show acute inflammatory process and change in the adjacent lymph gland shall be condemned.

4.12 CATTLE CARCASSES AFFECTED WITH ANASARCA

1. Cattle carcasses affected with anasarca, if a well marked generalized edema is shown, they shall be condemned.

2. If the carcass shows a localized condition, the affected parts can be removed and condemned and the rest of the carcass passed for food.

4.13 ACTINOMYCOSIS AND ACTINOBACILLOSIS

Well nourished carcasses showing uncomplicated lesions can be passed for food after affected parts have been removed and condemned. Disposition of cattle heads showing actinomycotic lesions will be disposed of in accordance to findings made by the inspector.

4.14 TAPEWORM CYSTS—CATTLE AND HOGS

CATTLE

(1) The muscle of the cheek is to be incised, the tongue palpated.

(2) The surface of the heart is examined both in cattle and calves, but the cattle heart is incised through the left ventricle and interventricular septum from the apex to the base of the organ.

(3) In the event that the cyst larva are found, the diaphragm will be incised and the cut surface of the pelvic limb examined.

(4) If more than 2 degenerated cysts or live cysts are found, the carcass must be held in cold storage at a temperature not higher than 15°F. continuously for a period of not less than 10 days.

(5) If the carcass is boned and packed in boxes or tierces, the meat will be held at 15°F. for a

period not less than 20 days, or the meat can be processed into sausage loaf, but must be cooked at not less than 140°F.

4.15 HOGS

(1) If the larva of the tapeworm cysts are found in the carcasses of hogs, and the infestation is slight, the carcass can be utilized in some food product if same is cooked at 140°F. If the infestation is extensive, the carcass must be condemned and marked ILLINOIS INSPECTED AND CONDEMNED.

(2) In all cases of infestation, the parasites must be removed if the carcasses are to be processed into food and the affected parts being condemned.

4.16 CASEOUS LYMPHADENITIS IN SHEEP.

Disposition of the carcass is dependent on how well nourished it is, taking into consideration the number of glands and organs involved and the extent of the lesions.

4.17 BRUISES, ABRASIONS, ABSCESS, PUS, ETC.

All slight, well limited abrasions on the tongue and inner surface of the lips and mouth, when without lymph gland involvement, must be trimmed, leaving only sound healthy tissue which may be passed.

Any organ or part of carcass which is badly bruised or which is affected by a tumor, an abscess, or a suppurating sore shall be condemned; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be condemned.

Parts of carcass contaminated with pus shall be condemned.

4.18 ANTHRAX

(a) No animals of a lot in which anthrax is found on ante mortem shall be presented for post mortem inspection until it has been determined by careful examination that no infected animal remains in the lot.

(b) Apparently healthy animals in a lot of cattle, calves, sheep or goats in which anthrax is detected, and animals which have been treated with anthrax biologicals which do not contain living anthrax organisms shall not be presented for slaughter in less than 21 days following the last treatment or the last death.

Under no circumstances can animals be treated on the plant premises with live organisms.

(c) Animals which have been injected with anthrax vaccines (live organisms) within six weeks and those bearing evidence of reaction to such treatment, such as inflammation, tumefaction, or edema at the site of the injection shall be condemned on ante mortem inspection, or they can be held under quarantine for six weeks at a location other than the plant, provided arrangements have been made with the Division of Livestock Industry.

As a general rule Swine are handled in the following manner: Same will apply to them as animals in Sections (b) and (c), however, in most instances the condition is not discovered until the animals are slaughtered and the very noticeable

lesions are found in the region of the epiglottis. When discovered all slaughtering operations are to be stopped.

The scalding vat water through which hog carcasses affected with anthrax have passed shall be immediately drained into the sewer and all parts of the scalding vat shall be cleaned and disinfected.

That portion of the slaughtering department (bleeding area, scalding vat, gambrelling bench, floors, walls, posts, platforms, saws, cleavers, knives, hooks and the like) as well as employees boots and aprons contaminated through contact with anthrax infected material, shall be cleaned immediately and disinfected with one of the following disinfectants:

1. A 5 percent solution of sodium hydroxide or commercial lye containing at least 94 percent of sodium hydroxide.

The solution should be prepared freshly immediately before use by dissolving 2½ pounds of sodium hydroxide or lye in 5½ gallons of warm water.

2. A solution of sodium hypochlorite containing approximately one-half of 1 percent (500 parts per million) of available chlorine. This solution must be freshly prepared.

All carcasses and all parts including hides, hoofs, horns, hair, viscera and contents, blood and fat found to be affected with anthrax must be condemned.

All persons who have come in contact or handled any of the anthrax infected carcasses and parts must apply the following precautionary measures. In cleansing, a brush or other appropriate appliance should be used to insure the removal of all contaminating material from under and about the fingernails.

This process of cleansing is most effective when performed in repeated cycles of lathering and rinsing, rather than in spending time on scrubbing with a single lathering, after the hands have been cleansed thoroughly and rinsed free of soap, they may, if desired, be immersed for about one minute in a 1-1,000 solution of bichloride of mercury, followed by a thorough rinsing in clean running water. Precaution should be taken in the control of the Bichloride of Mercury Supply.

The cleaning and disinfections of pens, alleys and unloading chute as well as the trucks or other vehicles used to transport the anthrax infected animals, will be thoroughly cleaned and washed and then disinfected with Method "1" or with the 5 percent solution of Sodium Hydroxide. Where tanking facilities are not available at plant, special arrangements must be made for the handling of same with a reputable Rendering Company. These materials must be transported in water-tight containers and/or trucks.

POULTRY

4.19 SPECIAL DISEASES

Carcasses of poultry showing evidence of any disease which is characterized by the presence of organisms or toxins in the meat, and dangerous to the consumer, shall be condemned.

4.20 TUBERCULOSIS

Regardless of the extent of the infection, the carcasses showing evidence of tuberculosis shall be condemned.

4.21 BRUISES

(1) When carcasses are slightly reddened and bruises are limited, the affected parts can be removed and condemned, and the rest of the carcass passed for food.

(2) If the bruises are extensive and it is evident that the meat is unwholesome, the entire carcass shall be condemned.

4.22 OVERSCALD

Carcasses of poultry which have been overscalded, resulting in a cooked appearance of the flesh, shall be condemned.

4.23 LIST OF DISEASES WHICH WOULD WARRANT CONDEMNATION OF THE CARCASS

1. Acute Enteritis
2. Acute Diffuse Nephritis
3. Acute Pneumonia
4. Black Leg
5. Emaciation
6. Leukemia
7. Mastitis (gangrenous)
8. Neoplasms
9. Pyemia
10. Septicemia
11. Septic Metritis
12. Septic Pericarditis

4.24 LIVERS OF CATTLE, SHEEP AND SWINE

If upon inspection the following conditions are observed the entire organ is to be condemned.

1. Abscess
2. Fringed tapeworm
3. Distomiasis
4. Hydatid cysts
5. Heavy parasitic infestation (hogs)
6. Telangiectasis
7. Saw Dust marked
8. Carotinosi

4.25 DISPOSITION OF CARCASSES

Owing to the fact that it is impracticable to formulate rules covering each case, and designate at just what stage a process becomes loathsome, or a disease noxious, the decision as to the disposal of the carcasses or parts in the preceding paragraphs will be made in the judgment of the veterinarian conducting the post mortem examination.

4.26 GENERAL INSTRUCTION AND GUIDE TO VETERINARIANS IN FINAL EXAMINATION OF "ILLINOIS RETAINED CARCASSES AND PARTS."

The carcasses or parts of carcasses of all animals or poultry, or any subsequent inspection to be affected with any of the diseases or conditions named elsewhere in this section, shall be disposed of according to the paragraph pertaining to the disease or condition.

4.27 CARCASSES OF ANIMALS SLAUGHTERED WITHOUT ANTE MORTEM INSPECTION

Cattle, calves, sheep, goats or swine that are slaughtered by or for a farmer, can be brought into a plant provided the head, lungs, together with the heart and liver are left attached to the carcass, each such carcass will be given a very thorough post mortem inspection. If upon inspection of any such carcass, there is found any lesion or condition indicating that the animal was sick or diseased, the carcass shall be condemned.

The foregoing does not apply to those cases where the producer slaughters or has slaughtered for his account, animals on his farm and takes the carcass or parts to a local Locker Plant for processing for his account.

4.28 MARKING OF CONDEMNED CARCASSES AND PARTS.

Each carcass or part of carcass which is found to be diseased and classed as unsound, unwholesome, and not fit for human consumption, will be handled in the following manner:

It will be identified by marking it (ILLINOIS INSPECTED AND CONDEMNED) and placed in watertight trucks or containers which are conspicuously marked "ILLINOIS INSPECTED AND CONDEMNED."

4.29 DISPOSAL OF CONDEMNED MATERIAL.

(a) If the licensed establishment has facilities for tanking, it should be of such capacity to meet the demands of that company.

(b) Equipment can be dry melting or steam tank. In either case the condemned material shall be cooked at a degree of heat and length of time to completely destroy the identity of the carcass.

(c) Where no facilities for tanking are available the condemned animal carcasses must be slashed vigorously with a knife or other sharp instrument.

(d) All condemned material must be denatured with any of the following materials:

Cresol

Kerosene

Fuel Oil

Crank Case Oil

4.30 COLLECTION OF CONDEMNED AND INEDIBLE MATERIAS.

When a licensed establishment operator is dependent on a rendering company to pick up these materials, it is his responsibility to see that the materials are to be picked up regularly.

REGULATION 5

PREPARING AND HANDLING OF MEAT, MEAT FOOD PRODUCTS AND POULTRY

5.1 GENERAL SCOPE.

The following rules and regulations as set forth in this section applies to carcasses and parts of carcasses of animals and poultry that is to be prepared for food before entering the trade channels.

5.2 HEADS TO BE USED FOR FOOD.

Heads for use in the preparation of meat food products shall be split, and the bodies of the teeth, the turbinated and ethmoid bones, ear tubes and horn butts removed, and the heads then thoroughly cleaned.

5.3 LUNGS OF CATTLE, CALVES AND SHEEP.

(1) If lungs are to salvaged, the following procedure is to be followed:

The organ is palpated, and if any solidification or evidence of parasites is present, the organ is condemned.

(2) The main bronchi and its branches are split by an employee of the establishment, and if any ingesta or other objectionable foreign matter has entered these passages the lungs shall be condemned.

5.4 CATTLE PAUNCHES, HOG STOMACHS, AND THE PREPARATION OF THEM.

(1) Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall follow promptly their removal from the carcasses.

(2) Caustic soda, sodium carbonate (soda ash or sal soda) trisodium phosphate or sodium metasilicate, or a combination of these substances, or a combination of lime and sodium carbonate and/or a solution of hydrogen peroxide, may be used in the preparation of tripe, Provided that immediately following this treatment, the tripe is washed with clear water.

(3) When hog stomachs are to be used as containers of meat food products, but when used as such, they will not be classed as animal casings. They will be classed as an edible organ, and must be prepared in a cleanly manner.

5.5 MAMMARY GLANDS AND UDDERS, THEIR PREPARATION FOR FOOD.

If udders of cows are to be salvaged, the following methods and procedures will apply.

(1) Handled in a clean manner and identified with the carcass and hung on a rack immediately following the removal of the organ from the carcass, identity of the udder with the carcass will be maintained.

(2) When post mortem inspection is completed, the udder is sliced into layers not more than 2 inches thick by an employee of the establishment, and presented to the inspector for examination. If any abscess or scar tissue is found, the entire organ is condemned.

5.6 BEEF BLOOD SAVED FOR FOOD OR PHARMACEUTICAL PURPOSES.

(1) Blood can only be salvaged from apparently healthy cattle if it is to go into the trade channels as a food or medicinal commodity. It will be collected into a hooded bucket. The defibrination of blood intended for food purposes shall not be performed with the hands.

(2) For the purpose of preventing coagulation, citric acid or sodium citrate, with or without water, may be added to fresh beef blood in an amount not to exceed $\frac{2}{10}$ of 1 per cent of the total mixture. When water is used to make a solution of the citric acid or sodium citrate added to the beef blood, not more than two parts of water to one part of citric acid or sodium, shall be used.

5.7 HOG BLOOD

(1) Hog blood cannot be used as an ingredient of meat food product.

(2) Blood clots must be removed from the hearts. This is accomplished by slitting the organ and flushing it with water.

5.8 CASINGS—HANDLING OF SAME.

(1) The only animal casings that can be used as containers of food products are those from cattle, sheep, swine or goats.

(2) The fermenting of casings within the licensed establishment is not permitted.

The stripping and sliming of intestines shall be performed in a clean manner.

(3) Only casings which has been carefully washed and thoroughly flushed with clean water immediately before stuffing, are suitable for containers.

(4) Preflushed animal casings packed in salt or salt and glycerine solution, or other approved medium, may be used without additional flushing, provided they are found to be clean and otherwise acceptable and are thoroughly rinsed before use.

(5) Beef rounds, beef bungs, beef middles, beef bladders, calf rounds, hog bungs, hog middles and hog stomachs which are to be used as containers of meat food products shall be presented for inspection, turned with the fat surface exposed.

(6) Hog or sheep casings intended for use as containers of product may be treated by soaking in or applying thereto sound, fresh pineapple juice or a sound solution containing fresh pineapple juice or papain, or bromelin, or pancreatic extracts to permit the enzymes contained in these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout, and the treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used, and terminate the enzymatic action.

5.9 GIBLETS.

Giblets shall be chilled at 40°F or lower within two hours from the time they have been separated from the inedible viscera. Precaution should be taken in the cleaning of gizzards so as not to contaminate the surrounding fat, running water shall be available so that the organ can be readily washed. The bile sac must be removed from the livers and care must be exercised to avoid contamination of the livers with the bile. Under no circumstances should viscera be allowed to pile up before the separation of the edible viscera takes place.

5.10 MEAT OR POULTRY CARCASSES AND PARTS HELD FOR RECONDITIONING.

If products are held for reinspection, the following rules will apply:

(1) All frozen products will be cleaned on the surfaces, removing all dirt and soilage before defrosting takes place.

(2) If product appears to have an off odor, it can be spread on a table and held at cooler temperature for a reasonable time for a thorough examination.

(3) In no case shall the product be soaked in brine or pickle.

(4) In all cases the product will be held and marked and tagged "ILLINOIS RETAINED", and these tags can only be removed by an employee of the Department.

(5) If hams or shoulders appear to show evidence of bone sour, the bones can be removed, and if the muscular tissue shows no change, the part can then be passed for food.

5.11 HAMBURGER.

Shall consist of chopped fresh beef, with or without the addition of fresh beef fat and/or of seasoning and it shall not contain more than 30 percent fat.

5.12 LARD.

Is applicable only to fat rendered from fresh, clean, sound fatty tissue of hogs. The placing of excessive skins, bone, etc. in kettle at time of rendering should be discouraged.

5.13 CURING MIXTURES—PICKLING— FORMULAS, ETC.

(a) The use of sodium nitrate, potassium nitrate, sodium nitrite, potassium nitrite, or combination of nitrate and nitrite, shall not result in the presence of more than 200 parts per million of nitrite in the finished product.

(b) Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the licensed establishment.

(c) When prepared curing mixtures are purchased from manufacturers of curing mixtures and spices and the like, it is the responsibility of the manufacturer to state the specific amount of nitrite present.

(d) The maximum amounts of sodium nitrite and/or potassium nitrite which may be used are as follows:

2 pounds in 100 gallons of pickle.

1 ounce for each 100 pounds of meat in dry salt, dry cure or box cure.

$\frac{1}{4}$ ounce in 100 pounds of chopped meat and/or meat-by-products.

5.14 CEREAL AND WATER IN SAUSAGE

(a) Sausage may contain not more than 3½ per cent individually or collectively of cereal, vegetable starch, starchy flour, soya flour, non fat dry milk or dried milk.

(b) For the purpose of facilitating chopping and mixing, water may be used in the preparation of sausage, which is not cooked, in an amount not to exceed 3 per cent of the total ingredients used. Sausage, the kind that is cooked such as frankfurter, vienna, and bologna, may contain not more than 10 per cent of added water or moisture, this is based on the weight of the finished product.

5.15 COLORING MATTERS.

The use of coloring matters and dyes which have been approved by the Department, can be applied to animal or artificial casings and applied to such casings enclosing the product, provided that there is no penetration of the coloring matter OR DYED product appearing around the periphery of the cut surface, (this shall be considered evidence of penetration).

The natural coloring matters such as alkonet, annatto, carotone, cochineal, green chlorophyl, saffron and tumeric and those coal tar products which are subject to certification by the manufacturer: to the effect that the specific product has been approved under the "FEDERAL FOOD DRUG AND COSMETIC ACT," for use in connection with foods, they will be permitted to be used in a licensed establishment.

5.16 LOAVES.

The loaves are identified in two classes:

(a) MEAT. These are made up of meat and meat by-products spices and carry the same limitations as to cereal as fresh sausage, they are made into the shape of a loaf and baked.

(b) Into this group falls a large variety which bear the name of the principal ingredient such as:

1. Macaroni and Cheese Loaf
2. Imitation Chicken Loaf
3. Pimento, Pickle and Cheese Loaf

Because these loaves are not represented as being meat loaves and are made of a variety of ingredients, they are not held to the same requirements as to moisture and filler content as are meat loaves.

5.17 LIVER SAUSAGE — LIVER PASTE — LIVER CHEESE—LIVER PUDDING—LIVER SPREAD.

None of these products shall contain less than 30 per cent liver computed on the weight of fresh liver.

5.18 PORK SAUSAGE—BREAKFAST SAUSAGE.

Whether fresh or smoked, shall not be made with product, which, in aggregate for each lot contains more than 50 percent trimmable fat, that is, fat which can be removed through practical trimming and sorting.

5.19 SAW-DUST.

When the plant wishes to place sawdust on cooler floors, extreme exercise should be taken when the old sawdust is replaced with new that it be spread in such a manner as not to create a dust. The old sawdust must be replaced whenever it becomes wet or when it becomes stained with blood.

5.20 STORAGE IN COOLERS.

The careless handling of meat products in coolers such as the storing of pans or baskets on cooler floors and the placing of hides in coolers must be prohibited. If small cuts of meat are to be stored suitable racks must be made available.

5.21 SECOND HAND BARRELS, TUBS AND OTHER CONTAINERS.

(1) Second hand barrels, tubs and boxes intended for use as containers of any product shall be inspected when received at the establishment and before they are cleaned.

(2) Those showing evidence of misuse, rendering them unfit to serve as containers for food products, shall be rejected.

(3) The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming after thorough scrubbing and rinsing is essential to cleaning tubs and barrels.

(4) All marking and previous inspection labels will be removed.

5.22 OPERATIONS, PROCEDURES, ROOMS, CLOTHING, UTENSILS, ETC., TO BE CLEAN AND SANITARY.

(1) Aprons, frocks, and outer clothing worn by persons who handle any product must be of material that they can be readily cleansed, and clean garments other than their dress attire shall be worn while at work.

(2) Shroud cloths must be laundered after each use.

(3) Scabbards for knives must be provided.

(4) Dogs or Cats are prohibited in plants where meat is prepared.

(5) Containers used to transport inedible materials from plants to rendering works must be thoroughly cleansed after each use.

(6) Meat or meat products intended for human food may not be handled, stored, prepared, processed, or fabricated in any manner in an inedible products department.

(7) Extreme precaution should be exercised on the part of management and the inspector in the inspection of Smoke Houses. The accumulation of carbons, and grease on walls and floors create a fire hazard as well as cause excessive carbonization of the product.

(8) Changing of dress clothes into working garments in places other than dressing and locker rooms should not be permitted.

(9) Eating of lunches and drinking of beverages in rooms where slaughtering and processing are done should be discouraged because it always leads to the problem of nuisance resulting from papers and empty bottles.

(10) Screens should be kept in a good state of repair, and care should be exercised in the control of flies and roaches.

(11) Use of rat and other rodent poisons should be limited to those recommended by U. S. Public Health. Same can be applied to insect sprays.

REGULATION 6

INSPECTION LEGEND AND LABELS

6.1 BRANDS, MARKING DEVICES AND THEIR CARE.

(a) Each licensed establishment shall furnish such ink brands, burning brands, and like devices for the marking of products as the Director may require.

(b) Every such brand device which bears the inspection legend shall be delivered into the custody of the inspector in charge of the licensed establishment, and shall be used only under the supervision of a department employee.

(c) When not in use for marking inspected and passed product, all such brands and devices bearing the legend shall be kept locked in properly equipped lockers as referred to in 1.15 of these regulations, and shall be under the control of an authorized agent of the Department of Agriculture.

6.2 APPLICATION OF THE MARKS OF INSPECTION.

(a) No person shall affix, or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy, or representation thereof, to or on any product, or container thereof, except under the supervision of a department employee.

(b) No person shall fill, or cause to be filled in whole or in part, with any product any container bearing, or intended to bear, the inspection legend, or any abbreviation, copy, or representation thereof, except under the supervision of a department employee.

6.3 BRANDING INK.

Only ink that has been approved by the Director will be used. Purple branding ink is composed of the following ingredients:

"F.D.C. Violet No. 1" dye, water, alcohol and sugar.

Acetone may be added to shorten drying time.

6.4 MARKING OF CARCASSES AND PARTS.

Each animal carcass which has been inspected and passed in a licensed establishment shall be marked or branded at the time of inspection, with the inspection legend and with the number of the establishment. The number of inspection legends applied on a carcass will be dependent of the species to be branded, for example:

BEEF CARCASSES

Hind shank, rump, round, cod fat, flank, kidney, loin, rib, chuck, fore shank and brisket.

SHEEP AND GOAT CARCASSES

Along the line of the back at hind legs, loin rib and chuck.

PORK CARCASSES

Inner side of hind shank, belly line, fat back, inner side of fore shank, and small brand on rib side of loin, this can be applied at the time of breaking up the carcass.

CALF CARCASSES

Skin on—1 on either side of abdomen above diaphragm.

Skinned—Each hind leg, middle of loin, and each fore quarter.

POULTRY

Each shipping container and each immediate container of any poultry product shall at the time it leaves the plant bear approved labels.

Marks of inspection can be applied in printed form to the packet containing the giblets.

6.5 BRANDING OF PRODUCTS—BEEF

(a) Livers and tongues shall be branded with a hot iron brand, showing the inspection legend and the establishment number.

(b) Finished products such as sausage, smoked hams and picnics and bacon shall be branded in such a way that the marks of inspection are distinguishable.

When meat products or boned meat which are of such size as the marks of inspection cannot be applied efficiently, the containers will be closed, and in the case of slack barrels, they will be headed with strong paper or other suitable material. The "Meat Inspection Label" will be applied with a waterproof paste.

6.6 CARCASSES, PARTS, FOOD PRODUCTS AND POULTRY, NOT TO BE REMOVED FROM LICENSED ESTABLISHMENTS UNLESS THEY ARE PROPERLY MARKED.

No person shall remove or cause to be removed from a licensed establishment any edible carcasses or parts, food products and/or poultry unless they have been properly branded, or tagged as to ownership.

6.7 ACCEPTANCE OF MEAT OR MEAT PRODUCTS AND/OR POULTRY INTO LICENSED ESTABLISHMENT.

The acceptance of unmarked or poorly branded carcasses, parts and poultry is not permitted into licensed establishment.

6.8 IDENTIFICATION OF CARCASSES DRESSED BY THE PRODUCER AND HANDLED IN A PROCESSING ESTABLISHMENT.

Each licensed establishment who accepts from a producer a carcass or part, either animal or poultry, will at the time of acceptance either place, or cause to be placed, a tag bearing the owner's name and address.

6.9 OFFICIAL INSPECTION LEGEND, BRANDS, AND LABEL.

Figure 1 is a facsimile of the legend used to identify inspected and passed carcasses. It is 1½ inches wide and 1¾ inches long.

Figure 2 is the facsimile of the hot iron brand used to identify beef tongues, beef livers and hearts. It is oval in shape 1½ inches high and 1¾ inches long.

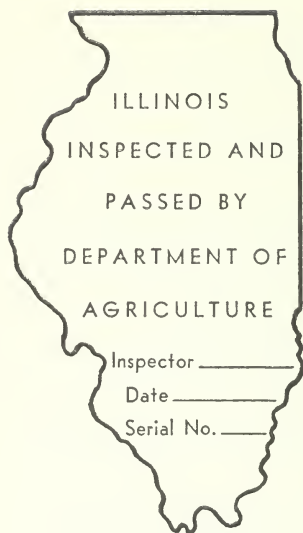


Figure 3

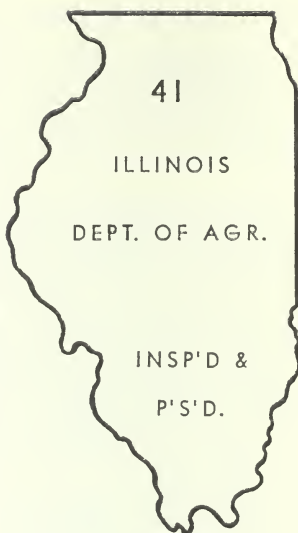


Figure 1

Figure 3 is that of the domestic meat label. It is used on shipping container of unmarked meat that is too small to brand. It is 3 inches wide and 5 inches long.



Figure 2

6.10 USE OF RUBBER BRAND IN LIEU OF DOMESTIC MEAT LABEL.

A rubber stamp can be made in an exact duplicate of the legend described in figure 1 of paragraph 6.9. This can be applied to papered barrel heads, paper packages and the like.

6.11 PROCUREMENT OF ADDITIONAL BRANDS BY A PLANT.

If the plant management is desirous of procuring additional brands, they may do so only after they have made prior arrangements with the Superintendent of the Division through the Inspector in charge at the plant.

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